

# Great North Foods Product Recall

Date: 3/20/2018

Store # \_\_\_\_\_

Recall Type: class Class 1 \*\* (Great North Foods treats all recalls as Class 1.)\*\*

Product Affected: Johnsonville smoked jalapeno cheddar sausage

Issue / Reason for Product Recall: foreign matter contamination (plastic)

Detailed information:

ITEM#	Desc	Pack/Size	Lot	Date	UPC
4401519	Johnsonville Smk Sausage jap/ched	10/14z	00112448	1/4/18	07778202171
			00112448		

Customer requirements: \_\_\_\_\_

\_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

Must return product by \_\_\_\_\_ to receive credit.

Buyer	Warehouse Mgr.	Cust. Service Mgr.	IT Dept.	SalesRep Mgr.

# News Release

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## Johnsonville, LLC Recalls Smoked Pork Sausage Products due to Possible Foreign Matter Contamination

Class I Recall

021-2018

Health Risk: High

Mar 15, 2018

Congressional and Public Affairs

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**WASHINGTON, March 15, 2018** – Johnsonville, LLC, a Sheboygan Falls, Wis. establishment, is recalling approximately 109,603 pounds of smoked pork sausage products that may be contaminated with extraneous materials, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The fully cooked pork sausage items were produced on Jan. 4, 2018. The following products are subject to recall: [\[View Labels \(PDF only\)\]](#)

• 14-oz. plastic packages containing 6 pieces of "JALAPEÑO CHEDDAR Smoked Sausage" with Best By date 04/04/2018 and Batch ID 1001124486 or 1001124487.

The products subject to recall bear establishment number "EST. 34224" inside the USDA mark of inspection. These items were shipped to retail locations nationwide.

The problem was discovered after the firm received three consumer complaints for pieces of hard, green plastic identified in the sausage product.

There have been no confirmed reports of adverse reactions due to consumption of these products. Anyone concerned about an injury or illness should contact a healthcare provider.

Consumers who have purchased these products are urged not to consume them. These products should be thrown away or returned to the place of purchase.

FSIS routinely conducts recall effectiveness checks to verify recalling firms notify their customers of the recall and that steps are taken to make certain that the product is no longer available to consumers. When available, the retail distribution list(s) will be posted on the FSIS website at [www.fsis.usda.gov/recalls](http://www.fsis.usda.gov/recalls).

Consumers with questions about the recall can call or text Johnsonville Consumer Relations at 1-888-556-2728. Media with questions about the recall can contact Kelly Seifert, Communications and Public Relations Manager, Johnsonville, LLC, at (262) 719-3214.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at [AskKaren.gov](http://AskKaren.gov) or via smartphone at [m.askkaren.gov](http://m.askkaren.gov). The toll-free USDA Meat and Poultry Hotline 1-888-MPHotline (1-888-674-6854) is available in English and Spanish and can be reached from 10 a.m. to 6 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available 24 hours a day. The online Electronic Consumer Complaint Monitoring System can be accessed 24 hours a day at: <http://www.fsis.usda.gov/reportproblem>.

USDA Recall Classifications	
<b>Class I</b>	This is a health hazard situation where there is a reasonable probability that the use of the product will cause serious, adverse health consequences or death.
<b>Class II</b>	This is a health hazard situation where there is a remote probability of adverse health consequences from the use of the product.
<b>Class III</b>	This is a situation where the use of the product will not cause adverse health consequences.

*Last Modified Mar 15, 2018*